



STARTERS

GARDEN SALAD

Leafy Greens, Carrots, Cucumbers,
Tomatoes, Choice of Dressing
2.25

APPLE CALVANDER

Honey Crisp Apples, Chapel Hill Creamery
Calvander Cheese, Petit Greens, Pecans,
Cider Mustard Vinaigrette
2.25

SOUP OF THE MOMENT

Chef's Freshly Prepared Daily Soup
3.00

APPALACHIAN HEIRLOOM

KETTLE CORN

Anson Mills Popcorn
Popped Fresh Daily
3.50

FRIED BRUSSEL SPROUTS

Crispy Brussel Sprouts, Sautéed in
Sesame Oil, Topped with an
Orange Reduction, Puffed Rice
3.50

HOUSE CHIPS

Seasoned House Chips with
Bleu Cheese Dip
3.50

SIGNATURE HAND CUT PUB FRIES

Rosemary Salted, Smoked Ketchup,
IPA Aioli
4.50

SMALL PLATES

CHARCUTERIE BOARD

Assorted Local Cheeses, Cured Meats, Toasted
Banquette, Jam
8.00

PINES SIGNATURE WINGS

Six Traditional Bone-In Wings with Your Choice
of Sauce - Buffalo or Teriyaki, Served with Bleu
Cheese or Ranch
5.00

SEARED SCALLOPS

U-10 Scallops, Harissa Carrot Puree, Bacon
Marmalade, Micro Arugula
8.00

CAST IRON SEARED TENDERLOIN TIPS

Seasoned and Iron Seared Beef Tips,
Green Goddess Dip
9.00

ROASTED CAULIFLOWER

Court Bouillon Poached Then Roasted,
Sea Salt, Whipped Feta, Olive Oil
5.00

LARGE PLATES

SIGNATURE PUB BURGER

Short Rib Brisket Blend 8 oz. Patty, bacon,
cheddar cheese, lettuce, tomato on a Brioche
Roll, Served with House-Made Chips
10.50
upgrade to Hand Cut Pub Fries for \$3.00

PAN ROASTED VERLASSO SALMON

Mashed Sweet Potatoes, Sautéed
Brussel Sprouts, Orange Reduction
12.50

CAST IRON ROASTED CHICKEN LEG QUARTER

Root Vegetables, Roasted Potatoes,
Chimichurri Sauce
9.50

STEAK FRITES

Brasstown Beef Tenderloin, Hand Cut Pub
Fries, Dolce Gorgonzola Butter
17.50